



celebrate the world



RECIPE BOOK

Explore a world of flavour

Take a tasty trip around the world and celebrate different country's cuisines with these delicious Pringles recipes.

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All recipes to be enjoyed as part of a balanced diet and healthy lifestyle



New York Cheesecake

Start spreading the news—there's a new dessert in town. Your guests will love our re-creation of this classic American cheesecake.

Serves

4

Difficulty



Ingredients

FOR THE BISCUIT BASE:

75g Pringles – Original, crushed
30g Unsalted butter, melted
10g Icing sugar

FOR THE FILLING:

300g Full-fat cream cheese
140ml Double cream
1/2tsp Vanilla extract
50g Icing sugar

FOR THE STRAWBERRY COMPOTE:

200g Fresh strawberries
10g Caster sugar

Allergens

Pringles (Wheat), Unsalted Butter (Milk), Double Cream (Milk)

Method

BISCUIT BASE:

1. Crush the Pringles in a bag until nice and fine. Pour into a bowl with the icing sugar and combine.
2. Melt the butter in the microwave, add to the bowl and mix together.
3. Grease the inside of a small ring mould or ramekin (a sliced can of Pringles also does a great job!) with a little oil. Press the biscuit base inside the mould until 5mm thick and place in the fridge to chill.

CREAM FILLING:

1. Sieve the icing sugar and mix with the cream cheese and vanilla extract until combined.
2. Gradually add the double cream and continue to mix until it starts to thicken.
3. Spoon the mixture on top of the biscuit base and smooth over. Place in the fridge to set.

STRAWBERRY COMPOTE:

1. Remove the stalks from the strawberries and chop into small cubes. Mix the strawberries with sugar in a bowl until fully coated.
2. Cover with cling film and leave to rest in the fridge until the strawberries are soft and moist.

TO SERVE:

1. Remove the cheesecake from the moulds by warming the outside of the moulds with your hands or running a knife along the inside edge.
2. Place on a tray and top each cheesecake with the strawberries and some of the juices.
3. Finish with grated lime zest for a lovely splash of colour.



Swedish Party Potatoes

For something a little different, try adding a secret ingredient to a much-loved Swedish favourite that's sure to make your taste buds POP.

Serves

7-8

Difficulty



Ingredients

750g Potatoes, sliced into thin sticks
40g Pringles – Original, crushed
50g Anchovies, tinned (optional)
600ml Double cream
4-6 Small onions (280g)
A pinch of freshly ground black pepper

TO SERVE (OPTIONAL):

40g Fresh salad leaves
A drizzle of extra virgin olive oil, or
dressing of choice

Allergens

Pringles (Wheat), Double Cream (Milk),
Milk, Fish

Method

1. Pre-heat the oven to 160°C.
2. Peel the potatoes and slice them into batons. Then peel and slice the onions.
3. Begin to build the gratin in a suitable baking tray adding half of the potatoes to the bottom, then a layer of the sliced onions, and season with black pepper.
4. Remove the anchovies from the tin (if using), saving the oil for later. Place the anchovies into a lattice across the onions.
5. Add the remaining potatoes and pour the cream over the top of the gratin until it is at the same level of the potatoes.
6. Sprinkle the crushed Pringles over the top, to give a crisp topping.
7. Drizzle leftover anchovy oil over the top.
8. Bake in the oven at 160°C for 1 hour, check every 15 minutes and pat down the cream using a rubber spatula.

TO SERVE:

Serve with a small green salad.



Turkey Cordon Bleu

Transport your guests to France with our version of a mouth-watering masterpiece. Bon appétit!

Serves

2

Difficulty



Ingredients

2 Turkey breasts, flattened
4 Slices of cooked ham
2 Mozzarella balls, sliced
20g Plain flour, for dusting
3 Whole eggs, beaten
50g Pringles – Original, crushed

FOR THE SALAD:

30g Fresh lettuce leaves
5ml Lemon juice
1 Tsp Dijon mustard
10ml Extra virgin olive oil
A pinch of freshly ground black pepper

Allergens

Pringles (Wheat), Mozzarella Balls (Milk), Plain Flour (Wheat), Eggs

Method

1. Lay a sheet of cling film on the chopping board and place one of the turkey breasts on top. Then cover the top of the turkey with another sheet of cling film.
2. Flatten the turkey breast using a rolling pin. Repeat with the other breast then season with pepper.
3. Drain the mozzarella balls and slice thinly.
4. Lay out another sheet of cling film and place the turkey on top. Add a layer of sliced ham onto the breast and a layer of mozzarella slices.
5. Roll up the turkey breast and filling to make a tube inside the cling film.
6. Once rolled, tie each end of the cling film to hold the shape. Place in the fridge to chill before breading.
7. Separate seasoned plain flour, egg wash and crushed Pringles into three bowls.
8. Unwrap the turkey breasts, roll into the flour, egg wash and finally into the crushed Pringles.
9. Pre-heat the oven to 180°C and line a baking tray with greaseproof paper. Place the breaded breasts on top and cook for 20-25 minutes until fully cooked.

SALAD:

1. Add the ingredients for the dressing into a small pot. Place a lid on the pot and shake until dressing is combined.
2. Place the salad leaves into a mixing bowl, add the dressing and mix.

TO SERVE:

Slice the turkey cordon bleu in half, at an angle to show the melted mozzarella inside.



Speculaas Stacks

Serves

8

Difficulty



Treat your guests to something sweet with a tasty Pringles twist on Belgian biscuits.

Ingredients

16 Pringles – Original
160g Biscuit spread (e.g. Biscoff)
(20g per cookie)
100g Milk chocolate, melted
100g White chocolate, melted

OPTIONAL:

Sugar sprinkles
10g Chopped hazelnuts

Allergens

Pringles (Wheat), Chocolate
(May contain Milk, Nuts), Nuts

Method

1. Carefully spread a thick layer of biscuit spread across a Pringle and gently stack another Pringle on top to make a sandwich. Squeeze lightly until the spread reaches the edges and smooth over any excess with a spoon. Repeat 7 times and place them in the fridge to set.
2. Meanwhile, melt the white and milk chocolate separately in the microwave.
3. Remove the cookies from the fridge once set. Dip half of a cookie into the melted milk chocolate. Leave to set on a piece of greaseproof paper, or place in the fridge to speed things up. Finish by dipping the second half into the white chocolate and leave to set again.

TO SERVE:

Decorate with sugar sprinkles, a drizzle of chocolate or chopped nuts.



Party Shepherd's Pie

Why not try our tasty take on this traditional English dish?

Serves

6-8

Difficulty



Ingredients

32 Pringles – Original, made into cases to hold the shepherd's pie

FOR THE LAMB MINCE:

280g Lamb mince (alternatively beef mince can be used)
2 Onions, diced
2 Stalks of celery, diced
1 Tbsp sunflower oil
1 Tsp garlic purée
1 Small carrot
10g Tomato purée
50ml Water
355ml Gravy (300ml water & 30g gravy granules)
1 Tsp Worcestershire sauce
A pinch of freshly ground black pepper

FOR THE MASHED POTATOES:

4 Potatoes, large
20g Unsalted butter
20ml Whole milk

Allergens

Pringles (Wheat), Worcestershire Sauce (Fish, Cereals: Barley), Unsalted Butter (Milk), Celery, Milk

Method

PIE FILLING:

1. Peel and dice the vegetables. Fry the onions over a medium heat until soft and caramelised. Add the carrots and celery and let soften, seasoning with pepper.
2. Add the tomato purée to the vegetables, then increase the heat to high and brown the mince.
3. Add the gravy and Worcestershire sauce and gently simmer for 45 minutes, stirring occasionally.

MASHED POTATOES:

1. Peel and roughly chop the potatoes. Place into a pan of water and bring to the boil. Cook for about 20 minutes until the potatoes are soft.
2. Drain the potatoes and mash in a bowl until smooth.
3. Gently warm the butter and milk in a small saucepan. Add to the mashed potatoes and mix until smooth.

TO SERVE:

1. Take 4 Pringles and add a touch of mashed potatoes to the sides of each Pringle. Gently overlap them together to form a circle that will stand upright, with the tops of each Pringle flaring out.
2. Add some of the pie filling until the Pringles case is half full.
3. Use a piping bag or teaspoon to place the mashed potatoes on top.
4. Garnish with leftover sauce and a sprig of parsley.



Mexican Pop Tacos

Spice up your celebration Mexican-style with a new twist on tacos that will make you want to shake your maracas.

Serves

6

Difficulty



Ingredients

24 Pringles – Paprika (2 Pringles for taco base)

TO GARNISH:

5g Fresh coriander
15g Fresh tomatoes, chopped
7g Jalapeños
10g Sour cream

CHILLI MIX:

300g Beef mince (or removed for vegetarian style)
2 Onions, diced (100g)
1 Stalk of celery, diced (20g)
1 Small carrot, diced (20g)
1 Tbsp sunflower oil
1 Tsp garlic purée
1/2 Red chilli
2 Tsp paprika
1 Tsp ground cumin
2 Tinned plum tomatoes, blended
75ml Water
A pinch of chilli flakes
50g Kidney beans (extra 100g if vegetarian)
50g Cannellini beans (extra 100g if vegetarian)
1 Tsp tabasco, or similar chilli sauce
A pinch of ground black pepper

GUACAMOLE:

1 Avocado, smashed
A pinch of ground black pepper
½ Lime, juiced
1 Tsp cayenne pepper

Allergens

Pringles (Wheat), Sour Cream (Milk), Celery

Method

TACO FILLING:

1. Fry the onion, garlic, carrot, and celery in a large saucepan, until soft.
2. Increase heat and add the mince (if using). Cook until mince begins to brown.
3. Add chilli flakes, red chilli, cumin, black pepper and paprika to the mix.
4. Stir in the tomatoes and water, once the spices have been combined.
5. Bring to a simmer and continue to cook for 45 mins to 1 hour, stirring occasionally until thick and rich.
6. Add the beans and cook for a further 10 minutes. Add more seasoning if needed.

GUACAMOLE:

1. Start to prepare the guacamole by halving the avocado and removing the stone. Remove the flesh using a spoon and smash using a fork on a chopping board. Season with lime juice, cayenne pepper and black pepper.
2. Slice and chop the tomatoes into small cubes for garnish.

TO SERVE:

Place some of the filling onto a Pringle and top with a dash of guacamole. The garnishes can be served on the side or to top the tacos.

Champ Croquette Pops

Serves

4

Difficulty



Give your party an Irish flavour with these crowd-pleasing croquettes—they're super easy and super cheesy.

Ingredients

CHAMP MASH:

400g Floury potatoes, boiled (4 large)
70ml Whole milk
3 Spring onions, chopped
40g Unsalted butter
50g Grated Swiss Gruyère, or grated cheese of your choice

BREADING:

50g Plain flour
3 Whole eggs, beaten
100g Pringles – Sour Cream and Onion, crushed

Allergens

Pringles (Wheat, Milk), Unsalted Butter (Milk), Gruyère Grated Cheese (Milk), Eggs, Plain Flour (Wheat)

Method

1. Peel the potatoes and boil over a medium heat until soft.
2. Drain the potatoes and mash in a bowl until smooth.
3. Gently simmer the butter, milk and spring onions in a small saucepan for 5 minutes until the onions are soft.
4. Add to the potatoes and mix together, followed by the grated cheese. Mix until fully combined.
5. Spoon the champ mixture in a thick line across a layer of cling film. Lift the bottom end of the cling film and roll over the top to form a tube. Twist the ends of the cling film and continue to roll until you have a tight tube of the champ mixture. Place in the fridge to chill and set for at least 2 hours.
6. Remove the cling film and cut the croquettes into 2-3 inch tubes.
7. Place the croquettes one at a time into the flour and gently roll until fully coated.
8. Shake off the excess flour and place the croquettes in the egg wash, again rolling to ensure it is fully coated.
9. Place the croquettes into the bowl of crushed Pringles and place on a baking tray.

TO SERVE:

Bake the croquettes at 200°C for 10 minutes until golden brown.





Chicken Katsu Curry Dippers

Serves

4

Difficulty



Ingredients

FOR THE CHICKEN DIPPERS:

12 Mini chicken fillets
50g Plain flour, for breading
3 Whole eggs, beaten, used for egg wash
100g Pringles – Original, crushed

FOR THE KATSU CURRY DIP:

1 Small onion, diced
2 Garlic cloves, crushed
1 Medium carrot, diced
1 Tsp ground ginger
1 Tbsp curry powder, medium
1 Tsp ground turmeric
300ml Chicken stock
1 Tsp soy sauce
1 Tsp honey
A pinch of ground black pepper

Allergens

Pringles (Wheat), Plain Flour (Wheat), Eggs, Soybean

Method

CHICKEN DIPPERS:

1. Preheat your oven to 180°C.
2. Separate seasoned plain flour, egg wash and crushed Pringles into three bowls.
3. Roll each mini fillet into the flour until covered. Place the fillets into the beaten egg before rolling into the Pringles.
4. Place on a tray and keep covered in the fridge until the sauce is made before baking in the oven for 12 minutes or until golden brown.

KATSU DIP:

1. Peel and dice all vegetables before gently frying in oil over a medium heat until soft and caramelised.
2. Add ginger, turmeric, curry powder and pepper and cook until all vegetables are coated.
3. Add the chicken stock, soy sauce and honey and simmer for 10 minutes until slightly reduced. Remove from the heat and set aside until needed.

TO SERVE:

Serve alongside pots of the katsu curry sauce for dipping.



Prawn and Avocado Dragon Roll

Serves

4

Difficulty



Take inspiration from Japan with this reimagined sushi centrepiece, garnished with a poppin' Pringles crunch.

Ingredients

250g Sushi rice
1 Sheet Nori seaweed
20g Pringles – Paprika
1 Avocado
4 Prawns, de-shelled and sliced
5g White sesame seeds
5g Black sesame seeds

SPICY MAYO FOR SUSHI:

50ml Mayonnaise
15ml Ketchup
3ml Lime juice
½ Tsp cayenne pepper

Allergens

Pringles (Wheat), Fish, Sesame, Mayonnaise (Eggs), Ketchup (Celery)

Method

1. Cook the sushi rice as per instructions on the packet.
2. Prepare the avocado by cutting it in half and removing the stone.
3. Cut half of the avocado into small cubes, then cut the remaining half into slices for decoration.
4. Peel the prawns (if needed) and cut into cubes.

TO BUILD:

1. Lay down a sheet of cling film on a chopping board then place a single row of the avocado slices in a line, roughly 15cm long.
2. Flatten the sushi rice over the avocado to make a rectangle, roughly 15cm x 10cm.
3. Cut the Nori seaweed to the same size as the sushi rice and place over the top.
4. Place the prawn and avocado cubes in a line across the bottom of the Nori.
5. Lift the bottom of the cling film and begin to roll the sushi, ensuring you are rolling tightly and pulling the cling film out of the way as you start to close the roll.
6. Once the sushi is rolled, wrap the cling film all the way around the outside and twist the ends until the roll begins to tighten. You can then hold the twisted ends of cling film and roll everything across the worksurface to help form a smooth, final shape. Place in the fridge until ready to serve.

SPICY MAYO:

Add all of the ingredients to a jug and whisk until combined

TO SERVE:

1. Place a mixture of the black and white sesame seeds onto a large plate.
2. Unwrap the sushi and roll it over the seeds until covered. Then slice into 2cm slices.
3. Place the slices in a long line and drizzle the mayonnaise over each slice, ensuring the avocado is facing upwards before sprinkling crushed Pringles over the mayonnaise.



All recipes

All recipes

Millionaire's Slice

Serves

16

Difficulty



Serve up something delicious from down under with this sweet Australian treat.

Ingredients

FOR THE BISCUIT BASE:

150g Pringles – Original, crushed
70g Unsalted butter
20g Icing sugar

FOR THE SALTED CARAMEL SAUCE:

100g Caster sugar
20ml Water
25g Unsalted butter
60ml Double cream
1 Tsp sea salt
1 Tsp vanilla extract

FOR THE CHOCOLATE GANACHE:

275ml Double cream
200g Dark chocolate
75g Milk chocolate

Allergens

Pringles (Wheat), Chocolate (Milk, Trace of Nuts), Unsalted Butter (Milk), Double Cream (Milk)

Method

BISCUIT BASE:

1. Crush the Pringles in a bag until nice and fine. Pour into a bowl with the icing sugar and combine.
2. Melt the butter in the microwave, add to the bowl and mix together.
3. Line a tray with greaseproof paper and press the biscuit base inside until 5mm thick. Place in the fridge to chill.

SALTED CARAMEL SAUCE:

1. Add water and sugar to a pan over a medium heat. Don't stir or shake the pan, just gently swirl occasionally to ensure even cooking.
2. Cook until the caramel is a dark brown colour and is beginning to smoke slightly. Reduce the heat to low.
3. Add the butter to the pan and mix until combined.
4. Carefully add the cream one third at a time and mix until combined.
5. Add salt and vanilla extract. Cover and leave to cool in the fridge for 1 hour.
6. Once chilled, remove from the fridge and pour over the biscuit base. Spread out around the biscuit base to ensure an even layer.
7. Place back in the fridge to chill for at least 4 hours.

CHOCOLATE GANACHE:

1. Add the cream to a saucepan over a medium heat. Stir occasionally and remove from the heat once the cream is hot but not simmering.
2. Mix in the chocolate until smooth. Cover and set aside until lukewarm.
3. Pour the ganache over the top of the caramel sauce and spread evenly.
4. Place back in the fridge to chill for at least 1 hour.

TO SERVE:

Remove from the fridge and slice into bite-size squares.



Spanish Tortilla Tasters

Serves

6

Difficulty



Ingredients

30 Pringles – Sour Cream and Onion, crushed
4 Small onions, sliced
½ Red peppers, sliced
3 Whole eggs
350g Potatoes
A pinch of freshly ground black pepper

Allergens

Pringles (Wheat, Milk), Eggs

Method

1. Peel and slice the onions and red peppers. Gently fry the onions and peppers over a medium heat until they begin to soften.
2. Peel and slice the potatoes into 1cm slices. Add to the frying pan and mix with the onions and peppers. Cover with a lid and continue to cook until the potatoes are soft.
3. Meanwhile, beat the eggs in a bowl with pepper.
4. Add the contents of the frying pan to the bowl and mix everything together. Cover and leave to thicken for at least 5 minutes.
5. Reheat the frying pan over a medium heat with a little extra oil. Pour the egg mixture into the frying pan, giving it a little shake to ensure the mixture is evenly spread. Cover with a lid for 5 minutes.
6. Remove the lid and sprinkle a layer of crushed Pringles over the top. Turn the tortilla to cook the other side for 4 minutes.

TO SERVE:

Serve hot or cold as a starter or tapas.



Pringles®

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